



Broiled Chicken Bone Stock

About 1 hour
Roast

6 to 24 hours
Simmer

20+ hours
Best

INGREDIENTS

Roasted bones

- Bones from 1 or 2 chickens or rotisserie chickens (turkey works too)
- 2 Tbsp oil
- Salt and pepper
- 1 or 2 onions, quartered
- About 1 tsp each: garlic powder, dried thyme, rosemary and savory

Stock pot

- Water to cover, about 12 to 16 cups
- 2 carrots, roughly chopped
- 2 stalks celery (optional, I skip it)
- 1 cob corn or 1 cup kernels
- Any veggie scraps you like
- 1 bay leaf and about 10 peppercorns

METHOD

1. Heat the oven to 400 to 425°F. Put the bones in a disposable foil pan and toss them with the oil, salt, pepper, onions, garlic powder, thyme, rosemary and savory.
2. Roast about 1 hour, checking every 15 to 20 minutes, until everything is golden brown all over.
3. Bring a big pot of water to a boil. Add the roasted bones, onions and any pan drippings, plus the carrots, celery, corn, bay leaf and peppercorns.
4. Turn it down to a gentle simmer and partly cover. Simmer at least 6 hours, and 20 hours or more if you can. Top up with water so the bones stay covered.
5. Strain through a fine mesh strainer and discard the solids.
6. Cool it quickly in smaller containers, refrigerate, and skim the fat off the top once it sets.

Long simmers: For 20 hours or more, a slow cooker on low is safer than leaving the stove on overnight.

Storage: Keeps 4 to 5 days in the fridge or 3 months in the freezer. Save carcasses in a freezer bag until you have enough.